

**IN THE CLAIMS:**

The following is a complete listing of claims in this application.

1. (currently amended) ~~Process for the treatment of A~~  
method for treating an unground plant material which comprises  
~~at least the following steps the steps of:~~

a) prehumidification of said plant material by the  
addition of a volume of water;

b) a rest phase for said humidified plant material; and

c) exposure of said plant material to ozone,

~~characterized in that wherein~~ said rest phase has a  
duration greater than or equal to 1 day, ~~in that and wherein~~  
the ozone treatment is carried out with a dry ozone-containing  
gas, ~~and in that it comprises~~ said ozone treatment comprising  
a complementary humidification carried out simultaneously  
with, or at most 10 minutes before, said exposure to ozone  
under conditions that make it possible to add from 3 to 10%  
~~and preferably from 3 to 5%~~ by weight of water to said plant  
material, based on the dry weight of the material.

2. (currently amended) A method ~~Process~~ according to  
claim 1 in which the plant material comprises soft wheat  
grains.

3. (currently amended) A method ~~Process~~ according to  
claim 1 in which the plant material comprises hard wheat  
grains.

4. (currently amended) A method ~~Process~~ according to  
~~anyone of claims 1 to 3~~ claim 1 in which the water used for  
complementary humidification is non-neutral and comprises a pH  
modifier.

5. (currently amended) A method ~~Process~~ according to  
claim 4 in which the pH of the water used for complementary  
humidification is between 3 and 6.

6. (currently amended) A method ~~Process~~ according to claim 5 in which the acidity of the water used for complementary humidification is provided by citric acid, acetic acid or any other food-grade weak acid.

7. (currently amended) A method ~~Process~~ according to claim 4 in which the pH of the water used for complementary humidification is between 8 and 12.

8. (currently amended) A method ~~Process~~ according to claim 7 in which the basicity of the water used for complementary humidification is provided by food-grade sodium hydroxide, sodium carbonate, sodium bicarbonate or any other food-grade basic product.

9. (currently amended) A method ~~Process~~ according to ~~anyone of claims 1 to 8~~ claim 1 in which the rest period is between 24 and 72 hours and ~~preferably between 36 and 48 hours.~~

10. (currently amended) A method ~~Process~~ according to ~~anyone of claims 1 to 9~~ claim 1 in which the water used for complementary humidification is added to the plant material in the form of a mist consisting of fine droplets produced by spraying the water under pressure.

11. (currently amended) A method ~~Process~~ according to ~~anyone of claims 2 to 8~~ claim 1 in which 3 to 5% by weight of water, based on the grains, is added during the prehumidification in order to increase the moisture content of the grains to a value of between 16 and 18%.

12. (currently amended) A method ~~Process~~ according to ~~anyone of claims 2 to 11~~ claim 1 in which broken grains are introduced prior to prehumidification, the amount of broken grains being between 0.5 and 20% and ~~preferably between 3 and 10% of the total weight of the grains.~~

13. (currently amended) A method ~~Process~~ according to

~~anyone of claims 1 to 12~~ claim 1 in which the amount of ozone used is between 6 and 20 g of ozone/kg of plant material ~~and preferably between 7 and 13 g of ozone/kg.~~

14. (currently amended) A method Process according to ~~anyone of claims 1 to 13~~ claim 1 in which the concentration of ozone in the ozone-containing carrier gas is between 60 and 200 g/m<sup>3</sup> NTP ~~and preferably between 80 and 140 g/m<sup>3</sup> NTP.~~

15. (currently amended) A method Process according to ~~anyone of claims 1 to 14~~ claim 1 in which the pressure of the ozone-containing gas is between 200 and 1100 mbar ~~and preferably between 600 and 800 mbar.~~

16. (currently amended) A method Process for the manufacture of flours which comprises treating soft wheat grains with ozone according to ~~anyone of claims 1 to 15~~ claim 1, and which comprises an additional step for grinding the treated grains.

17. (currently amended) A method Process according to claim 16 in which the parameters of the process for the treatment of soft wheat grains are chosen in such a way that, after the grain grinding step, the viscosity of the resulting flour is increased by between 10 and 50%, relative to a flour derived from untreated grains, and the P/L ratio of the flour is greater than 2.5 ~~and particularly preferably greater than 3.5.~~

18. (currently amended) A flour ~~Flours~~ produced by a process according to claim 17.

19. (currently amended) A method Process for the manufacture of semolinas or pastas which comprises treating hard wheat grains with ozone according to ~~anyone of claims 1 to 15~~ claim 1, and which comprises an additional step for grinding the treated grains.

20. (currently amended) A method Process according to

~~anyone of claims 1, 4 to 10 or 13 to 15 claim 1 in which the plant material includes seeds of a leguminous plant, preferably soya, pea, carob, guar, colza, cabbage or flax.~~

21. (New) A method according to claim 1 wherein the complementary humidification is carried out under conditions that make it possible to add from 3 to 5% by weight of water to said plant material, based on the dry weight of the material.

22. (New) A method according to claim 9 wherein the rest period is between 36 and 48 hours.

23. (New) A method according to claim 12 wherein the amount of broken grains is between 3 and 10% of the total weight of the grains.

24. (New) A method according to claim 13 wherein the amount of ozone used is between 7 and 13 g of ozone/kg of plant material.

25. (New) A method according to claim 14 wherein the concentration of ozone in the ozone-containing carrier gas is between 80 and 140 g/m<sup>3</sup> NTP.

26. (New) A method according to claim 15 wherein the pressure of the ozone-containing gas is between 600 and 800 mbar.

27. (New) A method according to claim 17 wherein the P/L ratio of the flour obtained after grinding treated soft wheat grains is greater than 3.5.

28. (New) A method according to claim 20 wherein the leguminous plant is selected from the group consisting of soya, pea, carob, guar, colza, cabbage and flax.

29. (New) A flour produced by a process according to claim 27.